

BLANCO

Instructions for the use and care of BC 75 X Mixed fuel cooker

Important Safety Information

It is most important that this instruction brochure should be kept together with the appliance for future consultation. If the appliance is sold or transferred to another person, ascertain that the brochure is also given, in order that the new user can be aware of the correct use of the machine and the relative warnings. **THESE WARNINGS HAVE BEEN PREPARED FOR YOUR SAFETY AND FOR THAT OF OTHERS, WE THEREFORE REQUEST YOU TO READ THEM CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.**

- This appliance has been designed for use by adults. Take care, therefore, that children do not attempt to play with it.
- This appliance is not intended for use by young children of infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- **This appliance has been designed for cooking purposes only. It must not be used for any other purposes, or be destined to professional or industrial use.**
- **Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.**
- **The work of installation must be carried out by competent and qualified installers according to the regulations in force.**
- **The appliance must be installed at a minimum distance of 50 cm. from curtains or other combustible material.**
- Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should only be carried out by competent personnel.
- If the supply cord is damaged, it shall be replaced by a special cord or assembly available from Service Force Centres.
- In case of repairs contact an authorized Technical Assistance Centre and insist on original spareparts.
- It is dangerous to modify, or attempt to modify, the characteristics of this appliance.
- Unstable or deformed pans should not be placed on the burners or plates in order to avoid accidents caused by upsetting or boiling over.
- Particular care should be taken when cooking with oil or fat.
- Burners, plates, grills and pans remain hot for a long time after being switched off. Supervise children at all times when in use paying attention that they do not touch surfaces or remain in the vicinity of the appliance when in use or when not completely cooled.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- If the appliance is fitted with a cover, its function is to protect the surface from dust when closed and to accumulate splashes of grease when open. Do not use for other purposes.
- Always clean the cover before closing and allow the burners and/or plates to cool before closing.
- **Always check that the switch is in the «●» position when the appliance is not in use.**
- Ensure that air can circulate around the gas appliance. Poor ventilation can produce a lack of oxygen.
- Supply the appliance with the type of gas stamped on the relevant adhesive label situated in the immediate vicinity of the gas connection tube.
- Before maintenance or cleaning disconnect the appliance and allow to cool.
- **DO NOT** store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- **Do not spray aerosols in the vicinity of this appliance while it is in operation.**
- To facilitate ignition, light the burner before placing the pan on the grill.
- After having lit the burner check that the flame is regular.
- Always lower the flame or turn it off before removing the pan.
- In case of repairs, do not attempt to correct yourself. Repairs carried out by unqualified persons can cause damage. Contact the nearest Assistance Centre and use only original spareparts.

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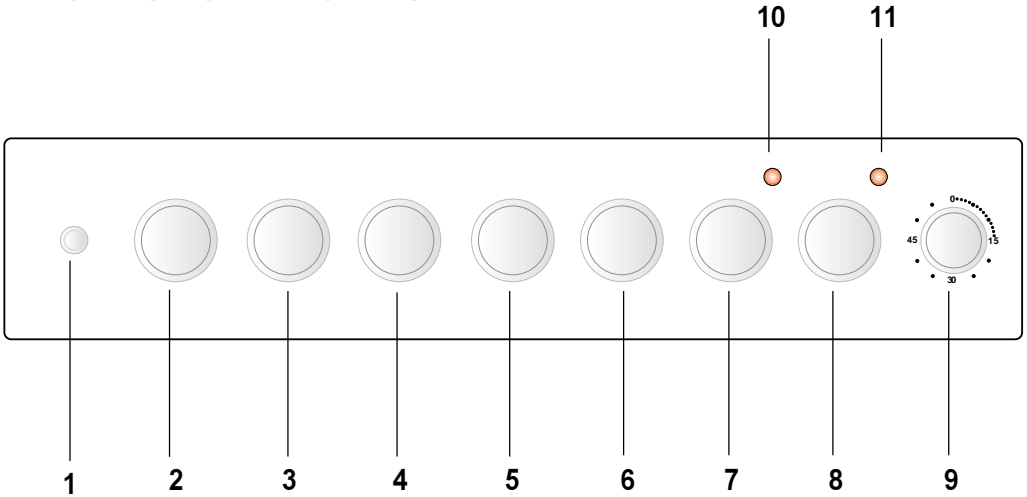
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The use of a gas cooking appliance produces heat and humidity in the room in which it is installed. Ensure good ventilation of the room by keeping natural ventilation openings clear or installing an extractor hood with a discharge tube.

A prolonged and intensive use of the appliance may necessitate supplementary ventilation, for example the opening of a window or a more efficient ventilation by increasing the power of mechanical extraction, if existing.

MANUFACTURER: ELECTROLUX ZANUSSI S.p.a.
Viale Bologna, 298
47100 Forlì (Italy)

Control Panel



1. Electric ignition push button
2. Back left burner control knob (rapid)
3. Front left burner control knob (normal)
4. Central burner control knob (double crown)
5. Front right burner control knob (simmer)
6. Back right burner control knob (normal)
7. Oven function control knob
8. Thermostat control knob
9. Timer control knob
10. General control lamp
11. Thermostat control lamp

Operation

Hob burners

To light a burner:

- turn the relevant control knob anticlockwise to maximum position.
- At the same time push the electric ignition button which is marked with a little spark.
- Upon ignition, **keep the knob pushed down about 5 seconds**: this will allow the thermocouple to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.
- Then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	240 mm.
Small (Auxiliary)	80 mm.	160 mm.
Central (Double crown)	180 mm.	260 mm.

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.







As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

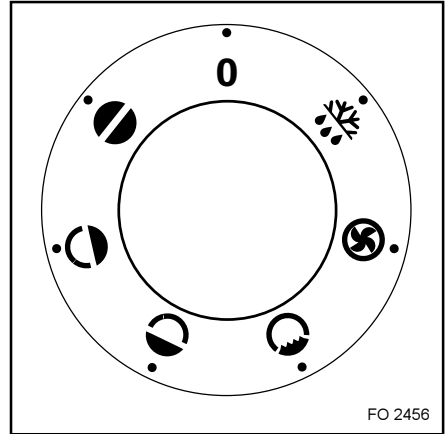
Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

If the control knobs become difficult to turn, please contact your local Service Centre.

Electric Oven

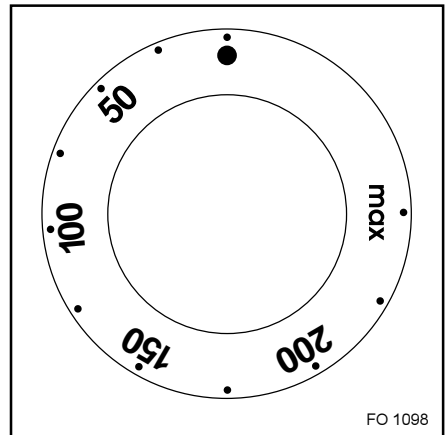
Oven Function Control Knob

- 0 Oven switched off
-  **Conventional cooking** - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  **Bottom heating element** - The heat comes from the bottom of the oven only
-  **Top heating element** - The heat comes from the top of the oven only
-  **Grill** - The heat comes only from the top element.
-  **Fan cooking** - This function allows you to roast or roast and bake simultaneously using any shelf.
-  **Defrosting** - This function can also be used to assist in thawing of frozen food.



Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).



Things to note

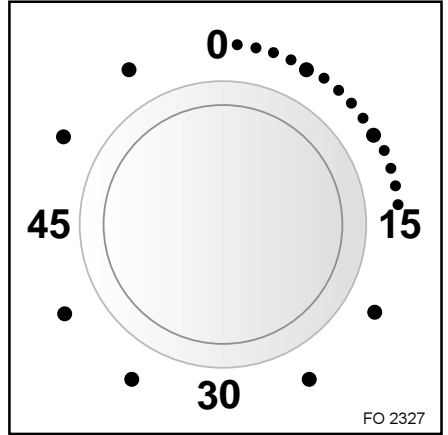
- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

Minute minder

The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 60 minutes.

Turn the Minute Minder knob clockwise to the maximum time position, then turn it back to the required time.


The Minute minder will not affect in any way the oven operation, if it is in use.



Before the First Use of the Oven

Remove **all packaging**, both inside and outside the oven, before using the oven.

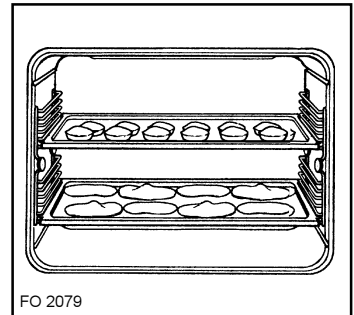
Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Switch the oven function control knob to conventional cooking .
2. Set the thermostat control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the fan cooking and grill function for approximately 5-10 minutes.

Using the Oven

- *Always cook with the oven door closed.*
- ***Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.***
- The oven has fourteen shelf levels.
- The shelf positions are counted from the bottom of the oven.
- Do not place cookware directly on the oven base.



Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Storage Drawer (optional accessory)

The storage drawer is located underneath the oven cavity.

During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.

Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.

Cooker Lid (optional accessory)

- The lid is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.
- After using the cooker, the lid **MUST NOT** be closed until the hob and oven are completely cold. Do not use the lid to switch off the gas supply. The gas supply should always be turned off with the control knob. Always ensure that the lid is free of any soilage or spillage before opening it.

Using the Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the Conventional Oven

1. Turn the oven function control knob to the required cooking function (☉).

2. Turn the thermostat control to the required temperature.

Top oven element only ☉

This function is suitable for finishing cooked dishes, e.g. lasagne, shepherds pie, cauliflower cheese etc.

Bottom oven element only



This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

Cooking Chart - Conventional oven


Food	Temperature (°C)	Shelf Positions*	Cooking Time (mins)
Biscuits	170-200	6 - 8	25-30
Bread, buns, yeast, doughs	200-230	5	35-45
Casseroles	140-170	3 - 5	90-180
Cakes - small, Queen Victoria sponge	170-190	5 - 7	18-25
Cakes - madeira, rich fruit	130-180	5	90-150
Choux pastry, eclairs	200-230	7	30-35
Fish	200-230	5 - 9	20-40
Fruit pies, plate tarts, crumbles	180-210	6	50-65
Meringues	90-100	6	90-150
Milk puddings	140-160	5	90-150
Pate, terrine (in baine-marie)	160-180	1 - 3	60-90
Pizzas	200-230	3 - 5	25-30
Puff pastry, sausage rolls, vol-au-vents	230-250	6	15-25
Quiches, flans	170-200	4 - 6	50-60
Scones	230-250	7 - 8	8-12
Souffle	200-230	6	35-45
Stuffed vegetables	230-250	6 - 8	35-45
Roast meat & poultry	180-200	6	
Yorkshire pudding	200-230	7 - 8	40-50
Keep food warm, heat dishes	90-100	6	

* The shelf positions are counted from the bottom of the oven.

Grilling

Grilling must be carried out with the oven door closed.

How to Use the Grill

1. Turn the oven control function knob to .
2. Turn the thermostat control knob on the required temperature.

3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before searing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

Cooking Chart - Grilling

FOOD	Grilling	
	Temp (°C)	Time (Mins per side)
Bacon Rashers	210	2-3
Beefburgers	200	6-10
Chicken Joints	170	10-15
Chops - Lamb	180	7-10
- Pork	180	10-15
Fish - Whole Trout/Herring	170	8-12
- Fillets Plaice/Cod	170	4-6
Kebabs	180	10-15
Kidneys - Lamb/Pig	170	4-6
Liver - Lamb/Pig	170	5-10
Sausages	180	10-15
Toast	250	1-2
Heating through and Browning, e.g. au-gratin, lasagne, shepherd's pie.	-	-
Browning dishes only	230	3-5

The dripping pan must be inserted on the lowest level

Using the Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantages of cooking with this function are:

- **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking.


Follow the temperatures recommended in the cooking table or remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.

This is quite usual. There is no mixing of flavours between dishes.

How to Use the Fan Oven


1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

1. Turn the oven function control knob to .
2. Ensure the thermostat control knob is in the OFF position.

Fan Oven Cooking Chart

Food	Shelf Position	Cooking Temp (°C)
Biscuits		160-190
Bread		190-220
Casseroles		130-140
Cakes: Small and queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	160-170
Sponges		160-170
Madeira		140-150
Rich Fruit		130-140
Christmas		130-140
Meringues		90-100
Fish		170-190
Fruit Pies and Crumbles		170-200
Milk Puddings		130-140
Pastry: Choux		
Shortcrust	190-200	
Flaky		
Puff		
Plate Tarts		180
Quiches/Flans		170-180
Scones		210-220
Roasting: Meat&Poultry		160-180

REMARKS

- 1) Cooking times do not include preheating, we advise you, particularly for cakes, pizzas, bread, to preheat the oven for approximately 10 minutes.
- 2) All cooking must be carried out with the oven door closed.

Cleaning the Hob

Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

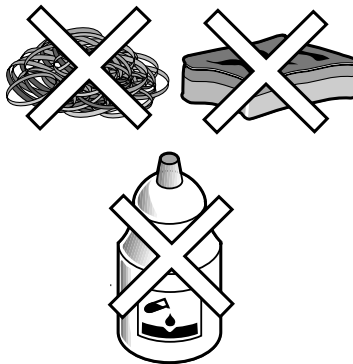
The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Pan Supports

When washing the pan supports, take care when drying them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.



The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Cleaning the Oven

Before any cleaning or maintenance can be carried out, you must **disconnect the appliance from the electricity supply.**

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface

finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product is used.

DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Grease Filter

To prevent a build-up of fats on the fan impellor, the grease filter must be fitted by clipping it over the vents in the back panel.

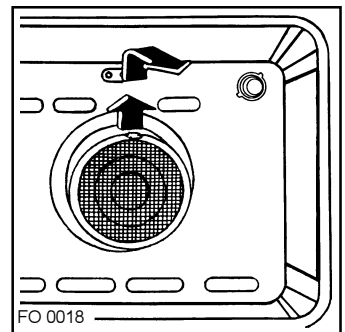
To clean the grease filter

When the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward, and wash carefully.

The grease filter should be cleaned after every use. The filter may be washed in a dishwasher on a 65°C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 teaspoon of automatic washing powder or dishwasher powder. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob.

Rinse filter in clear water and dry.

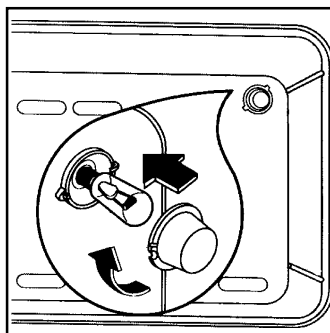
Remember to refit the filter before using the oven again.



Oven lamp replacement

Disconnect the appliance.

Unscrew the lamp and substitute it with another suitable for higher temperature (300°C) having the following characteristics: Tension: 230-240 (50Hz); Power:15W; Connection:E14



Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. Do not use abrasive scourers or steel wool.

Removing the oven shelf supports

Unscrew the ring nuts securing the shelf supports (see diagram) and remove the supports after sliding them out of their retaining pins.

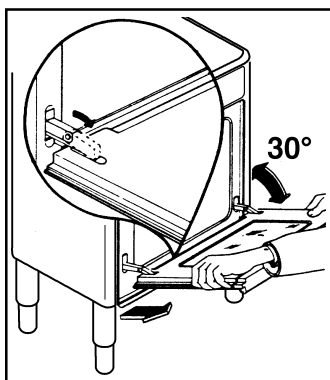
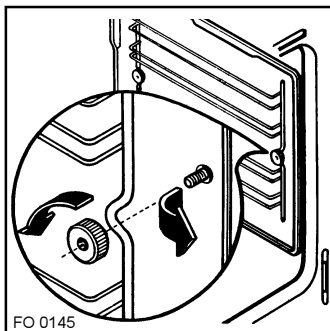
Warning

Always unplug the appliance before removing the back panel.

To remove the back panel use a screwdriver. This is a good opportunity to clean the back of the rear panel.

Wash the panels with very hot water and a detergent using a soft cloth.

If the shelf supports or the panels become very soiled, use a standard caustic product specially made for cleaning ovens.



The Oven Door

Before cleaning the oven door, we recommend you to remove it from the oven. Proceed as follows:

- open the oven door completely;
- find the hinges linking the door to the oven ;
- unlock and turn the small levers located on the two hinges;

- handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
- gently pull the oven door off its site;
- place it on a steady plan.

Clean the oven door glass with warm water and a soft cloth only.

Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

If something goes wrong

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> ■ The cooker does not operate. 	<ul style="list-style-type: none"> ◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check the mains fuse has not blown ◆ Check the correct control knob has been turned.
<ul style="list-style-type: none"> ■ The gas ring burns unevenly 	<ul style="list-style-type: none"> ◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
<ul style="list-style-type: none"> ■ The oven does not come on 	<ul style="list-style-type: none"> ◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected. ◆ The socket switch or the switch from the mains supply to the cooker are ON.
<ul style="list-style-type: none"> ■ The oven temperature light does not come on 	<ul style="list-style-type: none"> ◆ Select a temperature with the thermostat control knob ◆ Select a function with the oven function control knob.
<ul style="list-style-type: none"> ■ The oven light does not come on 	<ul style="list-style-type: none"> ◆ Select a function with the oven function control knob ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
<ul style="list-style-type: none"> ■ It takes too long to finish the dishes, or they are cooked too fast. 	<ul style="list-style-type: none"> ◆ The temperature may need adjusting
<ul style="list-style-type: none"> ■ Steam and condensation settle on the food and the oven cavity. 	<ul style="list-style-type: none"> ◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
<ul style="list-style-type: none"> ■ The oven fan is noisy 	<ul style="list-style-type: none"> ◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

For service, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase. If you do not know who your local service agent is, please call your local Sales office listed at the back of these instructions.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Instructions for the Installer

Technical Data

Dimensions

Height	830/910 mm
Depth	600 mm
Width	700 mm
Oven Capacity	53 dm ³

Oven Ratings (calculated at 240 V)

Top Heating Element	0.87 kW
Bottom Heating Element	1.1 kW
Grill Element	1.9 kW
Convection Fan	30 W
Circular element	2.18 kW
Oven light	15 W
Total rating	2.23 kW
Supply voltage (50 Hz)	230-240 V

Hob burners

Rapid burner	back left
Semi-rapid burner	front left
	back right
Auxiliary burner	front right
Double crown burner	central

Appliance Gas Supply:

Natural Gas 1.0 kPa
 Universal LPG 2.75 kPa

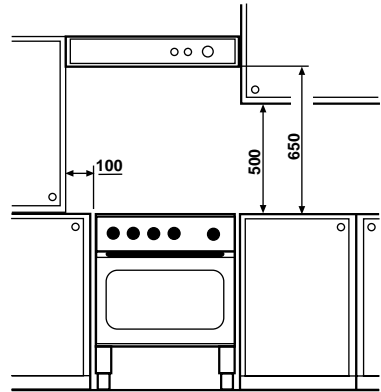
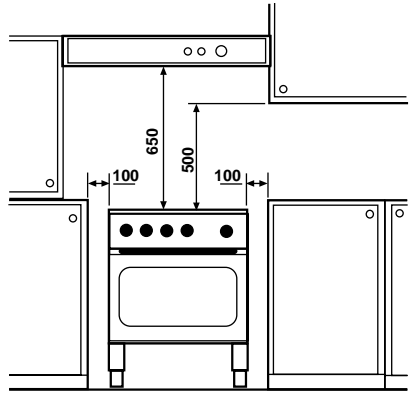
Power of gas burners

TYPE OF GAS	TYPE OF BURNER	NOZZLE MARKS 1/100 mm	NOMINAL GAS CONSUMPTION MJ/h	NOMINAL PRESSURE kPa
NATURAL GAS	Double Crown (wok)	1.50	11.00	1.00
	Rapid (large)	1.35	9.00	
	Semi-rapid (medium)	1.11	6.80	
	Auxiliary (small)	0.89	3.80	
U-LPG	Double Crown (wok)	0.93	11.00	2.75
	Rapid (large)	0.88	10.00	
	Semi-rapid (medium)	0.71	6.30	
	Auxiliary (small)	0.55	3.60	

Location

Choose a location free of draughts and open doors and clear of combustible materials or other fire hazards such as curtains, etc. The location should ensure convenience of operation and service. Any adjacent wall surface situated within 200mm from the edge of any hob burner and above the height of the hob must be a suitable non-combustible material for a height of 150 mm for the entire depth and width of the cooker. If the hob is below the bench top, a clearance of 100 mm must be provided.

Any combustible material above the hotplate must be at least 650 mm above the top of the hob and no construction shall be within 450 mm above the top of the burner.



Feet Assembly

Before installing the cooker, it is necessary to assemble the supplied feet. You can find them into the oven cavity.

1. Remove the hob pan supports, the burner caps and crowns and the oven accessories.
2. Carefully lean the cooker on its back (Fig. 1), paying attention not to cause any damage.
3. Adjust the feet height. A height indicator is printed on the last page of this instruction book (Fig. 2). Lean the foot on the page and make the foot match with the indicator, then unscrew the bottom part of the foot, until you obtain the required height. Repeat the same operation with the other feet.
4. Screw the feet into the relevant holes indicated in figure 1.
5. Lift the cooker in vertical position. Replace the crowns, the burner caps, the hob pan supports and the oven accessories.
6. If necessary, adjust the cooker horizontal levelling by turning the bottom part of the feet, until the appliance is completely stable. (Fig. 3). A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.

Fig. 1

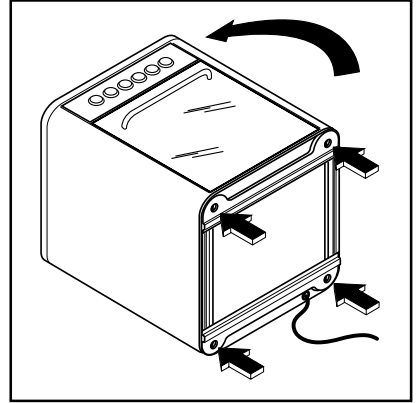


Fig. 2

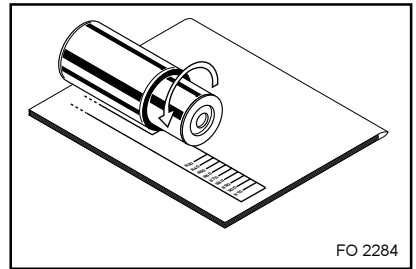
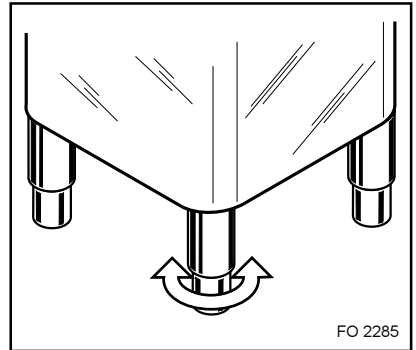


Fig. 3



Splash back Assembly

A stainless steel splash back is supplied with the appliance. This is meant to be fitted on the rear edge of the cooker's hob. The splash back is inserted into the polystyrene upper part of the package.

1. Carefully clean the hob top.
2. A foam rubber gasket is supplied into the instruction book envelope.
3. After cleaning the hob from possible grease and film residuals left, fix the gasket on the rear part of the hob, paying attention not to close the fan slots (Fig. 4).
4. Take the splash back out of the envelope and remove the protective film.
5. Insert the splash back into the proper hinges in the rear part of the hob (Fig. 5).
6. Fix the splash back with the supplied screws (Fig. 6).

Fig. 4

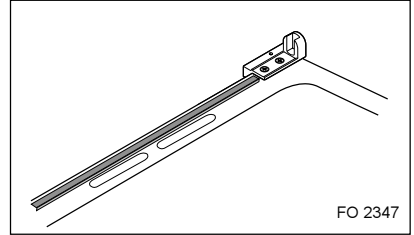


Fig. 5

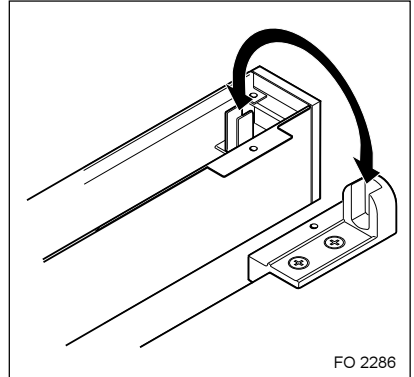
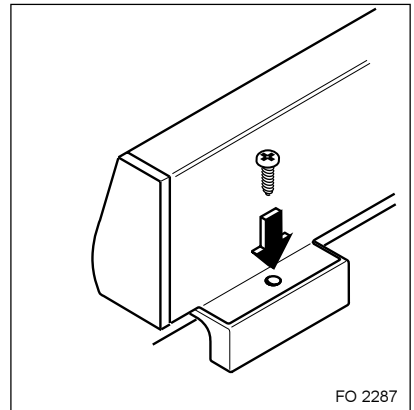


Fig. 6



Fitting the Stability Bracket

The stability bracket supplied with the cooker must be fitted by the installer (see Fig.7).

1. Place the cooker in its intended position and mark the cooker height.
2. Mark 165mm below the cooker height. This is the position of the stability bracket.
3. Fix the stability bracket (using two of the provided five fixing holes) to the rear wall (see diagram).
4. Pull the cooker towards the rear wall as shown in the diagram. The stability bracket should then come into contact with the rear panel of the cooker.

Check that the stability bracket securely prevents the cooker from accidentally tipping forward when a downward force is applied to the open oven door.

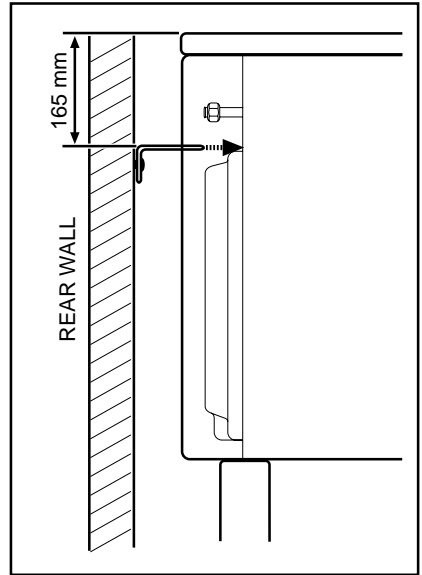


Fig. 7

Installation

Important

This cooker must be installed by **qualified personnel**.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Regulations

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS5601 (AG601) and any other relevant statutory regulations.

Data label

The data label is located centrally on the front frame of the cooker below the oven. This appliance is suitable for Natural or Universal LPG. Ensure that the gas supply matches the data label.

Ventilation

Ventilation must be in accordance with AS5601 (AG601) Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Connection to the gas supply

Gas connection must be carried out in conformity with the regulations in force. The appliance leaves the factory tested and regulated for the type of gas indicated on the plate which is situated in the lower position near the gas connection tube. Ascertain that the type of gas with which the appliance will be supplied is the same as that indicated on the plate.

If different carry out all the operations according to the indications cited in the paragraph "adaption to different types of gas".

For a maximum output and minimum consumption ascertain that the pressure of the gas used has the values indicated in the table of "burner characteristics".

The joint is mounted on the intake area of the pipe, fitted with a filleted nut GJ 1/2, between the sealing components. Screw the parts without forcing, turn the joint in the direction required and then tighten everything.

Connection

Carry out the connection to the gas plant **only by means of a rigid metallic pipe** conforming to the regulations in force.

The joint for the entry of gas into the appliance is threaded GJ 1/2".

Carry out the connection avoiding any type of stress on the appliance.

Natural gas appliances must be fitted with a pressure regulator and be installed at the inlet connection. The gas pressure must then be set as a part of the commissioning procedures.

For U-LPG the pressure adjustment is made via the regulator fitted at the domestic cylinder.

Important

Upon completion of installation, always check:

- that all the joints are completely sealed by using a soapy solution, never a flame;
- that the gas pressure has been regulated to 1.00kPa for Natural Gas and 2.75kPa for Universal-LPG. The pressure test point is located on the regulator for Natural Gas models or at the top left hand rear of the cooker for U-LPG models. The pressure should be measured and adjusted with the Wok burner on high flame;
- that the automatic ignition system is operating satisfactory on all burners, both individually and in combination;
- that the burners operate correctly, are stable, without yellow tipping or excessive noise on high and low flame.

Then demonstrate to the customer the appliance operation and leave these instructions.

Adaptation to different types of gas

WARNING: Servicing shall only be carried out by authorised personnel.

Substitution of the nozzles

- Remove the grills;
- Remove the caps and baffles from the burners;
- With a tubular spanner no. 7 unscrew and remove (fig. 8) the nozzles substituting them with those corresponding to the type of gas used (see table on page 18);
- Remount the parts carrying out the operations described in reverse. Upon completion remove existing gas type label and stick the relevant gas type label near the gas supply pipe.

If the pressure of gas used is different (or variable) from that foreseen an appropriate pressure regulator should be installed on the entry tube. In case pressure regulators for U-LPG are used these should conform to the regulations in force.

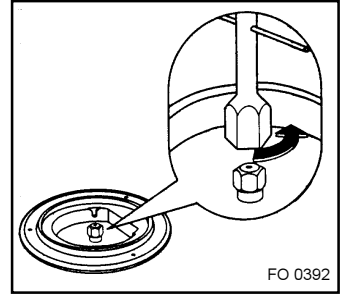


Fig. 8

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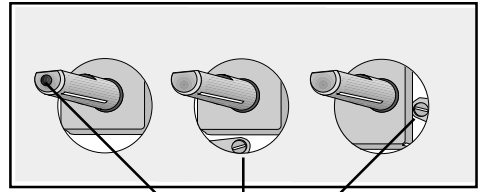


Fig. 9

By pass screw

Regulation of the minimum

To regulate the minimum:

- bring the tap to the minimum flame position.
- extract the knob.
- in case of conversion from natural gas to U-LPG, tightly screw the by-pass screw (Fig.9);
- when converting from U-LPG to natural gas unscrew about ½ turn by-pass screw, until a regular small flame is reached.

Finally check that by quickly turning the tap from the maximum position to the minimum position the burner is not extinguished; remount the parts carrying out the operations described in reverse.

Tap

Burner	Ø By-pass of tap 1/100 mm
Auxiliary	28
Semi-rapid	35
Rapid	45
Double crown	56

Electrical connections

The appliance is predisposed to function with a 230-240V monophase voltage tension. Connection must be carried out in conformity with the regulations and dispositions of the laws in force.

Before connecting ensure that:

- The limiter valve and the electrical mains can support the voltage of the appliance (see registration plate).
- The power supply is correctly earthed according to the regulations in force.
- The plug or omnipolar interrupter used can be easily reached once the appliance has been installed.

The appliance is supplied with a supply cord incorporating a plug. Connect the plug to an appropriate security socket.

If a direct connection to the mains is required, an omnipolar interrupter with a minimum opening of 3mm between contacts, dimensioned to the voltage and corresponding to the regulations in force, should be interposed between the appliance and the supply. The yellow/green earth cable must not be interrupted by the interrupter. The brown coloured phase cable (situated at terminal "L" of the terminal box) must always be connected to the network phase. The voltage cable must always be positioned in such a manner that it at no point reaches a temperature of 50 °C above room temperature. An example of the best routing is shown in fig. 11.

In case of substitution of the voltage cable use cable type H05 RRF having a section suited to the charge, it is furthermore necessary that the yellow/green earth wire be approximately 2cm longer than the phase and neutral wires (Fig. 10).

After connection try out the heating elements allowing them to function for approximately 3 minutes.

Fig.10

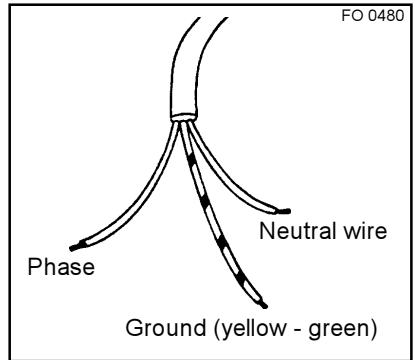
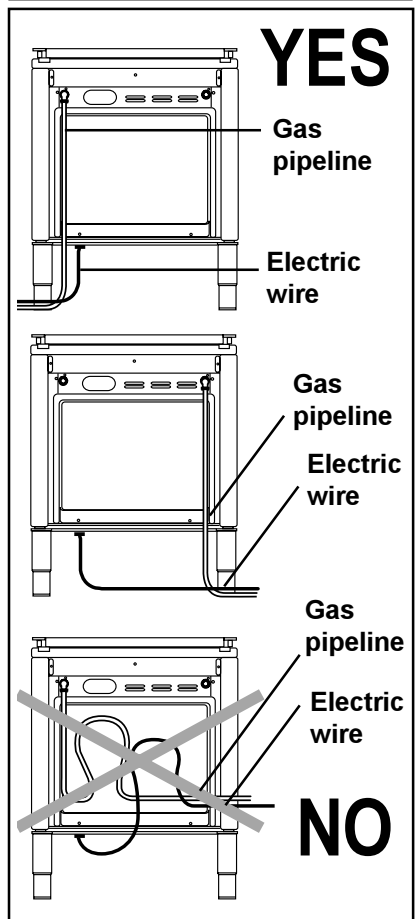


Fig.11



The manufacturer declines all responsibility in case the prevention of accidents regulations are not respected.

SALES, TECHNICAL, SERVICE AND SPARE PARTS ASSISTANCE

NEW SOUTH WALES

*Head Office, Sales Office and Showroom**

2 Costello Place
Seven Hills NSW 2147
PO Box 888
Seven Hills NSW 1730
Telephone: 02 8825 9494
Facsimile: 02 9674 8697

Service and Spare Parts

All General Whitegoods Service
Telephone: 02 9756 1511
Facsimile: 02 9756 1091

AUSTRALIAN CAPITOL TERRITORY

Service and Spare Parts

Premier Appliance
Telephone: 06 280 5087
Facsimile: 06 280 6783

VICTORIA

*State Office and Showroom**

35 Centre Road
Scoresby VIC 3179
Telephone: 03 8756 7800
Facsimile: 03 8756 7899

Service and Spare Parts

Advantage Appliances
Telephone: 03 9543 2088
Facsimile: 03 9544 2102

QUEENSLAND

*State Office and Showroom**

Ground Floor, Building 1
Bowengate Business Park
Cnr Bowen Bridge Road & Campbell Street
Bowen Hills QLD 4006
Telephone: 07 3253 2000
Facsimile: 07 3216 1688

Service and Spare Parts

Tri-Us Appliance Repairs
Telephone: 07 3274 3931
Facsimile: 07 3287 7287

SOUTH AUSTRALIA

For sales assistance contact Victorian office

Service and Spare Parts
Prestige Appliance Repair Centre
Telephone: 08 8352 2022
Facsimile: 08 8353 3044

WESTERN AUSTRALIA

Sales Agent

TCB Sales and Marketing
199 Abernathy Road
Belmont WA 6104
Telephone: 08 9478 1293
Facsimile: 08 9478 3018

Service and Spare Parts

Phipps Electrical Services
Telephone: 08 9470 1175
Facsimile: 08 9361 6335

TASMANIA

Sales Agent

Mark Pearce Agencies
23 Tranmere Road
Howrah TAS 7018
Telephone: 03 6247 9215
Facsimile: 03 6247 9215

Service and Spare Parts

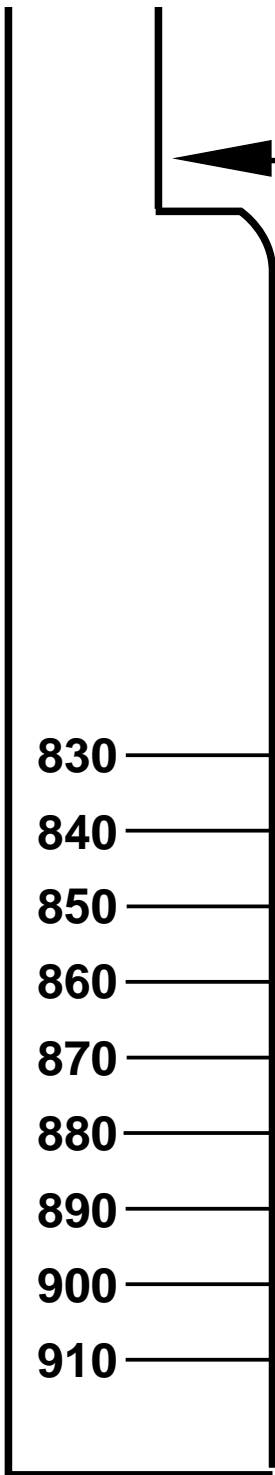
Northern Electrical Services
Telephone: 03 6331 3971
Facsimile: 03 6331 3992

TOLL FREE NUMBERS

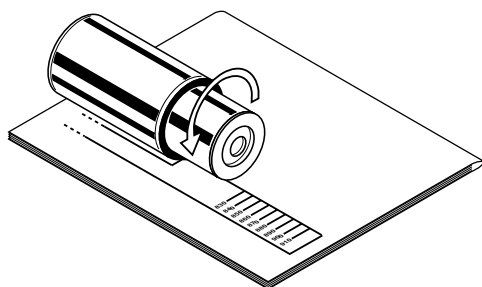
Customer Service: **1800 646 843**
Spare Parts: **1800 461 462**

** Showrooms open six days a week*

Total cooker height



**Height indicator for
feet adjustment**



**Follow the instructions.
Warning! The installation
must be carried out by
qualified personnel only!**